



INGREDIENTS

4 TBSP of olive oil
1 cup of cleaned and dice carrots
1 cup of chopped fresh celery stalks
1 ½ cups of pastina
2 cloves of minced garlic
8 cups of vegetable stock
¼ of chopped fresh parsley
¼ cup of parmiggiano Reggiano

PASTINA SOUP

By Caterina Romano's kitchen

DIRECTIONS

1. In a sauce pan over medium heat, add the oil, carrots and celery and sauté the vegetables for 15 minutes.
2. In another pot bring the salted water to a boil, add the pastina and cook for 10 minutes.
3. Back to the sauce pan, add the garlic, season with sea salt & pepper to taste.
4. Warm the vegetable stock and add it to the sauce. Bring to a boil and let it simmer for 20 minutes.
5. Drain the pastina and add to the sauce along with a cup of pastina water and simmer for another 20 minutes for everything to come together.
6. Stir in the parsley, cook for a few minutes and the pastina is ready.
7. Sprinkle the cheese on the pastina and enjoy this amazing comfort soup.

ENJOY THE PASTINA SOUP